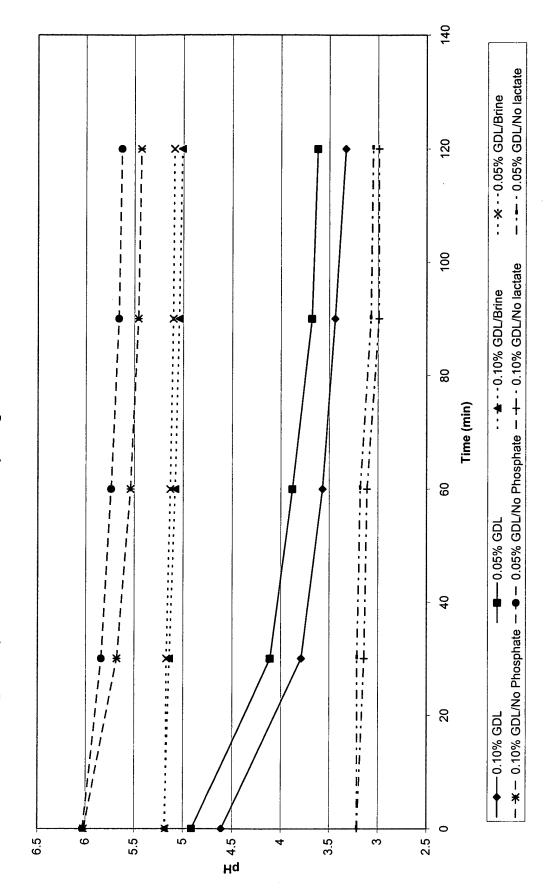


Figure 1

— ■ — Encapsulated GDL Time (minutes) Š က Ηđ

Figure 2. pH declines in brines comprising encapsulated acidulants

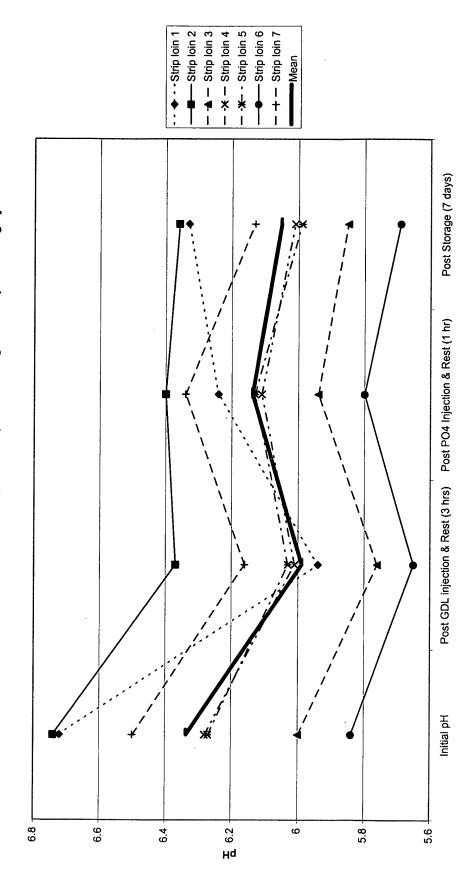
Figure 3. pH declines in brines comprising different concentrations of GDL



200 180 **→** 0.5% GDL 160 —◆— Control — ■— 0.1% GDL · · ★ · · 0.2% GDL — · × · · 0.3% GDL — · × · 0.4% GDL 140 120 Time (min) 100 80 9 40 20 0 6.5 9 5.5 'n 4.5 Ηd

Figure 4. pH declines brines containing different concentrations of GDL with muscle samples

Figure 5 pH measures from beef strip loins at points throughout the processing system



200 180 → Control - - - - 0.1% GDL ··· ★·· 0.2% GDL -·・× · - 0.3% GDL -· × · · 0.4% GDL — • - 0.5% GDL 160 140 120 Time (min) 100 8 8 6 20 eulsv-*-1 33.00 7 25.00 -43.00 41.00 37.00 45.00 39.00 31.00 29.00 27.00

Figure 6. L*-values for muscle samples soaked in brines containing different levels of GDL

200 180 — Control — — -0.1% GDL ··· ▲··· 0.2% GDL -·×·-0.3% GDL -·×- 0.4% GDL — — -0.5% GDL 160 140 120 Time (min) 9 8 8 40 20 20.00 18.00 16.00 14.00 12.00 -10.00 6.00 8.00 a*-value

Figure 7. a*-values for muscles soaked in brines containing different levels of GDL

200 180 → Control - - - - 0.1% GDL - · · • · · · 0.2% GDL - · × · - 0.3% GDL - · × - · · 0.4% GDL - · • - · · 0.5% GDL 160 40 120 Time (min) 100 8 8 40 20 0 7.00 9.00 8.00 eulsv-*d 0.0 4.00 2.00 -0.00 9.00 3.00 1.00

Figure 8. b*-values for muscles soaked in brines containing different levels of GDL